

Posted on 17 September 2012 by ewfood

Chicken and Crispy Sage

## Ingredients

2 boneless chicken breasts, diced salt and pepper for seasoning loz. fresh sage leaves loz. butter Servings 2 Person

## Preparation

- 1 Season the chicken well
- 2 Melt the butter in a skillet and sauté the chicken on one side, top the chicken with the sage
- 3 After 2 minutes stir in the chicken and sage leaves, coating everything in the butter and cook the other side of the chicken for 2.5 minutes. Serve with a salad or some potatoes.

## **Cooks Note**

Prep time: 5 min; Cooking time: 5 min; Serves 2